

DINNERLY



Butter Chicken with Garlic Dippers



25 minutes



2 Servings

Everyone loves butter chicken! Our version comes with warm garlic-laced flatbreads on the side for wiping up every last saucy drop. Hungry yet?

WHAT WE SEND

- 1 onion
- free-range chicken thigh fillets
- 10g masala seasoning
- 400g diced tomatoes
- 150g peas
- 6 flour tortillas ¹

* The remainder of this ingredient won't be used in this recipe.

WHAT YOU NEED

- 2 garlic cloves
- 1 tbs vegetable oil
- 1½ tbs tomato paste
- 2 tsp sugar
- 20g butter ⁷

TOOLS

- medium deep frypan
- slotted spoon
- oven tray
- foil
- small saucepan

Our veggies come straight from the farm, so please wash them before cooking.

ALLERGENS

Gluten (1), Milk (7). May contain traces of other allergens.

NUTRITION PER SERVING

Energy 755kcal, Fat 33.8g, Carbs 64.3g, Proteins 42.6g



1. Brown chicken

Thinly slice the **onion**. Crush or finely chop **2 garlic cloves**. Cut the **chicken** into 3cm chunks. Heat **1 tbs vegetable oil** in a medium deep frypan over high heat. Cook the chicken, stirring, for 2-3 mins until browned. Remove from the pan with a slotted spoon.



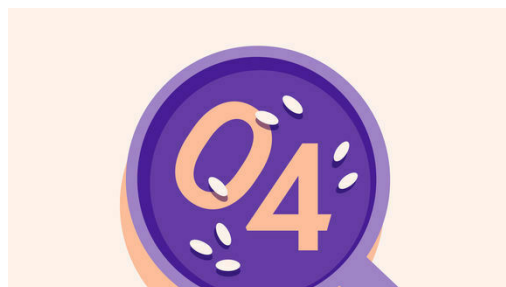
2. Start curry

Return the pan to medium heat, add the **onion** and **half the garlic**, season with **salt and pepper** and cook, stirring, for 5 mins or until softened. Add the **masala seasoning** and cook, stirring, for 30 secs or until fragrant. Add **half the tomatoes***, **1½ tbs tomato paste**, **2 tsp sugar** and **125ml (½ cup) water** and bring to the boil.



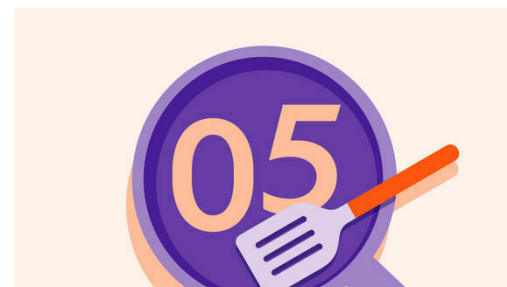
3. Simmer curry

Add the **chicken** to the pan, then reduce the heat to medium and cook, stirring occasionally, for 8 mins or until the sauce is thickened and the chicken is cooked through. Add the **peas** and cook for 3 mins or until tender. Taste, then season with **salt and pepper**. Remove the pan from the heat.



4. Prep garlic dippers

Meanwhile, preheat the grill to high. Line an oven tray with foil. Put the **remaining garlic** and **20g butter** in a small saucepan over medium heat and stir until the butter is melted. Remove the pan from heat. Brush the **garlic butter** over both sides of the **tortillas**, then cut into wedges.



5. Serve up

Put the **garlic dippers** on the lined tray and grill, turning halfway, for 4-6 mins until crisp (see Make it yours). Divide the **butter chicken** among bowls, serve with the garlic dippers and enjoy!



6. Make it yours

If you have some cheese on hand, grate it over the garlic dippers before grilling for a cheat's take on cheesy naan.